

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, DC

FSIS NOTICE

32-05

6/1/05

VERIFICATION OF ESTABLISHMENT'S REASSESSMENT OF HACCP PLANS TO ADDRESS MECHANICALLY TENDERIZED BEEF PRODUCTS

This notice informs inspection program personnel that on May 26, 2005, FSIS published a *Federal Register* notice, HACCP Plan Reassessment for Mechanically Tenderized Beef Products (70 FR 30331). Available at the following web link:

<http://www.fsis.usda.gov/Frame/FrameRedirect.asp?main=/OPPDE/rdad/FRPubs/04-042N.htm>

FSIS issued the *Federal Register* notice to inform establishments that produce mechanically tenderized beef products that in their next annual HACCP plan reassessment for these products, they must take into account the potential hazard of *Escherichia coli* (*E. coli*) O157:H7 because there have been three recent outbreaks of disease from this pathogen that have been associated with the consumption of mechanically tenderized beef. This requirement applies to HACCP plan reassessments for raw and cooked mechanically tenderized beef products, including such products that are injected with marinade (or "enhanced" products).

The occurrence of the outbreaks represents a change that would affect the hazard analysis and could alter the HACCP plans of establishments that produce mechanically tenderized beef products. Therefore, an establishment that produces such products should consider the potential hazard of *E. coli* and ensure that its HACCP plans adequately address any related hazard.

When inspection program personnel at an establishment that produces mechanically tenderized beef products verify the establishment's 2005 annual reassessment, they are to verify that the establishment has evidence that it considered the potential hazard of *E. coli* O157:H7 as part of its reassessment in its hazard analysis or HACCP plans, or in a record of reassessment (See 70 FR 30332). If an establishment that produces mechanically tenderized beef products considered the potential hazard of *E. coli* O157:H7 in its HACCP system before the issuance of this notice, it need not repeat this effort.

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NOTICE EXPIRES: 7/1/06

OPI: OPPED

NOTE: An establishment that has already conducted its 2005 reassessment for mechanically tenderized beef products and has not yet considered the potential hazard of *E. coli* 0157:H7 in a HACCP plan reassessment should do so as part of its 2006 annual HACCP plan reassessment.

Any questions should be referred to the Technical Service Center.

Philip S. Derfler /s/

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